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**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE**

In re Application of MURPHY ET AL.

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) Art Unit: 1761

)

Serial Number: 09/728,443

) Examiner: Wong, L.

)

Filed: December 1, 2000

) Atty Docket: 5485

For: **CALCIUM FORTIFIED DAIRY PRODUCTS AND METHODS OF PREPARATION**

VIA FACSIMILE ( 11 PAGES )

(703) 305-7718

**AMENDMENT/RESPONSE**

Assistant Commissioner of Patents  
Washington, D.C. 20231

Sir:

This paper is filed in response to the Office Action dated February 22, 2002 issued in the above-identified U.S. patent application. Kindly amend the application in accordance with the following particulars:

**IN THE SPECIFICATION**

Kindly replace the paragraphs starting on line <sup>29</sup>~~22~~ of page <sup>11</sup>~~10~~ and continuing through line <sup>16</sup>~~4~~ of page <sup>12</sup>~~11~~ with the following:

A<sup>1</sup> -- Most importantly, the calcium phosphate flour has a particle size having a mean diameter of less than or equal to six microns (" $\leq 6\mu\text{m}$ "). Having a calcium phosphate being of sufficiently reduced particle size is important to maintaining the calcium in suspension in the milk blend for extended times and to avoiding a "grittiness"